



## Papers published between 22 of January and 22 of February

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5. Bouzas-Cid Y, Falqué E, Orriols I, Mirás-Avalos JM. **Effects of irrigation over three years on the amino acid composition of Treixadura (*Vitis vinifera* L.) musts and wines, and on the aromatic composition and sensory profiles of its wines.** Food Chemistry. 2018;240:707-16.
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